

THE
PEMBROKE
ARMS
 WILTON

Sunday	Bloody Mary	10
Sharpeners	<i>vodka, port, sherry, tomato juice, horseradish, tabasco, Worcester sauce, pepper, celery salt</i>	
	Virgin Mary	5
	<i>tomato juice, horseradish, tabasco, Worcestershire sauce, pepper, celery salt</i>	
Starters	Chestnut mushroom soup, sourdough, butter	8
	Brixham crab on toast, chicory + fennel	10
	Confit beetroot, hazelnut, charred shallot, pickled lemon	8.5
	Pork + nduja scotch egg, aioli	9.5
Sunday	Church Farm sirloin	21 / 23
roast	Slow roasted Norton St. Phillip lamb shoulder	21 / 23
	Mixed roast sirloin + lamb	21 / 23
	Chestnut mushroom, apricot + walnut roast	18
	<i>All served with – roast spuds, Yorkshire pudding, pig in blanket, braised red cabbage, carrot + swede mash, greens + gravy.</i>	
Pies	Hindon hogget, wild garlic + leek	22
	Vegan sausage + ratatouille	19
	<i>all served with mash, smashed peas + gravy</i>	
Pub	Double beef burger, American cheese, burger sauce, pickles, slaw, fries	19.5
bangers	Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	19.5
Sides	Extra spuds yorkie gravy	0
	Extra veggies	5
	Fries mash	5
	Cheesy leeks	6
	Watercress + shallot salad, maple + mustard dressing	5

**On your bill you'll find a 12.5% discretionary service charge.
 100% of which is split fairly between everyone who works here.**

Please ask the squad if you would like to know about the allergens present in our food.

Sparkling

Spumante, Bella Modella NV, <i>Veneto, Italy</i>	7.2 / 30
Le Roc Ambulle, Pet Nat Rosé 2021 <i>Fronton, France</i>	35
Blanc de Blancs Brut, Crémant de Bourgogne NV <i>Burgundy, France</i>	40
Champagne Brut, Bernard Remy 'Carte Blanche' NV <i>Champagne, France</i>	60
Furleigh Estate, Classic Cuvée <i>Dorset, England</i>	60

Red

Merlot, Rio Alto 2021 <i>Valle de Aconcagua, Chile</i>	7.5 / 26
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	8 / 27
Château Oumsiyat, 'Jaspe' 2019 Bekaa Valley, Lebanon	29
Pinot Noir, Dissenay 2022 <i>Pays d'Oc, France</i>	8.5 / 30
Cairanne, Domaine Chapoton 2020 <i>Rhône Valley, France</i>	31
Malbec, Alto Molino 2022 <i>Salta, Argentina</i>	32
Shiraz, Second Nature 2019 <small>ORG</small> <i>McLaren Vale, Australia</i>	33
Nero d'Avola Kore 2022 <small>ORG</small> <i>Sicily, Italy</i>	35
Beaujolais-Villages, Manoir du Carra 2020 <small>ORG</small> <i>Beaujolais, France</i>	37
Château La Tour de By 2014 <i>Medoc, France</i>	39
Barolo, Castagni 'Reverdito' 2017 <i>La Morra, Italy</i>	45
Château Pavillon Rocher, St-Émilion Grand Cru 2015 <i>Saint-Émilion, France</i>	56
'Guidalberto' Tenuta San Guido 2020 <i>Tuscany, Italy</i>	66
La Telegramme, Vieux Télégraphe 2019 <i>Châteauneuf-du-Pape, France</i>	88

Rosé

Mont Rocher Rosé 2022 <i>Pays d'Oc, France</i>	7.5 / 26
Château l'Escarelle, Palm Par l'Escarelle Rosé 2022 <i>Provence, France</i>	9.5 / 35
Château du Rouët, 'Villa Estérelle' 2022 <i>Provence, France</i>	40

White

Garnacha Blanca, Bodegas Paniza 'Dama D Roca' 2021 <i>Aragon, Spain</i>	25
Pinot Grigio, Orsino 2022 <i>Veneto, Italy</i>	7.5 / 26
Picpoul de Pinet, Château de la Mirande 2022 <i>Languedoc, France</i>	7.5 / 28
Chardonnay, Montsablé 2022 <i>Haute Vallée l'Aude, France</i>	8 / 29
Sauvignon Blanc, Snapper Rock 2022 <i>Marlborough, New Zealand</i>	8 / 30
Grüner Veltliner, Funkstille, 2021 <i>Niederösterreich, Austria</i>	32
Riesling Trocken, Von Buhl 'Bone Dry' 2022 <i>Pfalz, Germany</i>	34
Albariño, Alba Martín 2022 <i>Rías Baixas, Spain</i>	35
Gavi del Comune di Gavi 2021, Folli & Benato <i>Piemonte, Italy</i>	37
Petit Chablis, Domaine Hamelin 2020 <i>Burgundy, France</i>	39
Pouilly Fuisse, Michel Chavet 2022 <i>Burgundy, France</i>	44
Sancerre, Aurore Dézat, Domaine des Chasseignes 2021 <i>Loire, France</i>	45
Condrieu 2020, Lionel Faury <i>Côtes du Rhône, France</i>	56

Booze free

Sparkling Rosé, Oddbird <i>Languedoc, France</i>	30
Blanc de Blancs, Oddbird <i>Languedoc, France</i>	30
Oddbird Syrah Blend Red <i>Languedoc, France</i>	35
Oddbird Riesling Blend White <i>Alsace, France</i>	35

On your bill you'll find a 12.5% discretionary service charge.
100% of which is split fairly between everyone who works here.

Please ask the squad if you would like to know about the allergens present in our food.